



A La Carte Menu

COCKTAILS

SPRITZ <i>Prosecco, Soda and your choice of SPIRIT: Limoncello, Aperol, Campari, Elderflower</i>	9.95
CASSIS ROYALE <i>Vanilla Vodka, Prosecco, Blackcurrant, Pineapple, Lemon, Sugar</i>	11.95
TOM COLLINS <i>Mermaid Zest Gin, Lemon, Sugar, Soda</i>	11.95

NIBBLES

ARTISAN BREAD <i>Butter</i>	4
MIXED OLIVES <i>Nocellara & Kalamata Olives</i>	4

SET LUNCH MENU

AVAILABLE MONDAY-SATURDAY 11:30-16:30

1 Course £15

2 Courses £19

3 Courses £23

Available alongside our A la Carte Menu

STARTERS & SMALL PLATES

ORKNEY SCALLOPS <i>Salsa Verde Samphire Green Oil Puffed Potato</i>	12.75
BLUE CHEESE BON BON & ENDIVES <i>Orange Segments Blue Cheese Dressing Pine Nuts Herb Croutons Blackberries Chive Oil</i>	12
GRILLED JALAPENO SAUSAGES <i>Red Pepper Sauce Crispy Tender Stem Broccoli</i>	10
ROASTED BONE MARROW <i>Focaccia Onion Salad Chimichurri</i>	10
GRILLED KING PRAWNS <i>Romesco Sauce Grilled Lemon Samphire</i>	12.50
CRISPY CALAMARI <i>Squid Ink Mayo Crispy Seaweed Chargrilled Lime</i>	7
SHORT RIB & OX CHEEK CROQUETTES <i>Blue Cheese Sauce</i>	9
GRILLED PORK BELLY <i>Red Wine & Apple Sauce Crispy Onions</i>	8
CREAMY MUSHROOM VOL-AU-VENTS <i>Creamy Button Mushrooms Truffle Oil Parmesan Cheese Micro Greens</i>	8
BUFFALO CHICKEN WINGS <i>Spring Onion RJ's of Cheltenham Hot Sauce Blue Cheese Sauce</i>	9
BEEF CARPACCIO <i>Creamy Truffle Dressing Caperberries Rocket Parmesan Tuile Grilled Artichoke</i>	13
DORSET CRAB <i>Crème Fraiche Avocado Caviar Cucumber Consommé</i>	12



Gift Cards are now available! Purchase in the restaurant or online by scanning the QR code. The perfect gift for friends, family, birthdays, special occasions, or simply saying thank you!

STEAKS

*We dry age and butcher all our steaks in house,
charcoal grilled and served with a sauce of your choice*

RUMP 200G	Full Flavoured, lean and firm in texture	18
SIRLOIN 250G	Nicely marbled, creamy layer of top fat	29
RIBEYE 300G	Highly marbled boneless ribeye	33
FILLET 200G	Centre cut tenderloin, buttery soft	34
T-BONE 450G	Sirloin and Fillet cooked on the bone	39
LOKUM 200G	Thinly Sliced center cut fillet	34
PORTERHOUSE 650G	Showcase of the finest sirloin and fillet steak cooked on the bone	49

STEAKS TO SHARE

All served with 2 sides and 2 sauces of your choice

BRAISED BBQ SHORT RIB "ASADO" 950G	8 Hours roasted tender rib of beef	55
CHATEAUBRIAND – 400G/600G	Prized cut from the fillet. Buttery soft	69/99
THE CAVEMAN 1100G	Tomahawk cooked on the bone. Rich & Buttery	85

SURF & TURF 60

*Boneless Ribeye | Lobster | Porcini Mushrooms |
Spinach | Bearnaise | Malbec Sauce | Fish Volute*

*At its Core Surf & Turf marries two distinct elements
such as meat & seafood, the Steak & Lobster.*

SAUCES 2.95

*Bearnaise | Bone Marrow |
Chimichurri | Garlic Butter | Mushroom |
Peppercorn | Blue cheese | Malbec*

SIDES

Hasselback Potatoes	5.45
Sautéed Mushrooms	5.45
Creamed Spinach	5.45
Tender Stem Broccoli	5.45
Mashed Potato with Crispy Garlic	5.45
Chips	4.85
Truffle & Parmesan Chips	5.85
Rocket & Parmesan Salad	4.85
Double Battered Onion Rings	4.85

SUNDAY ROAST

*Available Sunday 12 till 4pm
alongside our A La Carte Menu*

*Our Roasts are served with roast potatoes,
seasonal greens, Yorkshire pudding,
carrot, parsnip & gravy.*

SLOW ROASTED BEEF
PORK BELLY
BRAISED LAMB
CHICKEN
VEGETARIAN ROLL

MAINS

FIRE ROASTED CHICKEN SUPREME	23
<i>Potato Fondant Porcini Mushroom Kale Peroni Gel Truffle & Mushroom Sauce Pickled Shallots</i>	
ROASTED CARROT	16
<i>Carrot Puree Pickled Carrots Carrot & Beetroot Croquette Pine Nuts Spiced Coconut Sauce</i>	
STONE BASS	24
<i>Seasonal Vegetables Orzo with Prawns Wilted Spinach Fish Velouté Clams</i>	
STEAK & STOUT PIE	24
<i>Limited availability Rosemary Salted Chips Beef Gravy</i>	
LAMB KOFTA	24
<i>Harissa Hummus Garlic Pitta Bread Tzatziki Pickled Onions</i>	
BUTTERFLY FILLET	24
<i>Creamy Barley Sauce Charred Baby Leeks</i>	
LAMB CHOPS	29
<i>Garlic & Herb Mashed Potato Spiced Yogurt Seasonal Vegetables Red Wine Sauce</i>	
SEF MIXED GRILL BOARD	42
<i>Rump 100g Braised BBQ Short Rib Jalapeno Sausage Buffalo Chicken Wing Grilled Pork Belly Lamb Kofta and Pita Bread</i>	

BURGERS

All Burgers served with Chips	
Upgrade to Truffle & Parmesan Chips for £1	
HAWAIIAN CRISPY CHICKEN BURGER	15
<i>Buttermilk Chicken Thigh Hawaiian Coleslaw Chipotle Sauce American Cheese Baby Gem</i>	
CHEESE BURGER	15
<i>American Cheese Pickled Onions Baby Gem Burger Sauce Tomato</i>	
Additional Toppings:	
Roasted Bone Marrow	2.50

SALADS

CAESAR SALAD	12
<i>Baby Gem Lettuce Sourdough Croutons Parmesan Caesar Dressing Crispy Bacon</i>	

Add Fire Roasted Chicken	+1.50
Add Grilled Tiger Prawns	+3.50

RUMP STEAK SALAD	17
<i>Feta Cheese Cherry Tomatoes Pomegranate Mixed Leaves Olives Croutons Balsamic Dressing & Glaze</i>	

At Sef Steakhouse, our core philosophy is simple: quality, freshness, and bold flavors served as efficiently as possible. Every dish is made to order, ensuring the best possible taste and experience.

We take pride in sourcing our steaks from within a 35-mile radius, working closely with Ruby & White Butchers for premium cuts. Our kitchen is charcoal based, bringing out a unique, smoky flavor that enhances the natural taste of our ingredients.

At Sef Steakhouse, we are dedicated to hot, flavorful dishes made with the finest ingredients and traditional cooking techniques. Thank you for dining with us, we appreciate your patience as we prepare your meal fresh, just for you!

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Please inform your server of any allergies or intolerances before making your order.
Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.
Please note a discretionary optional service charge of 10% will be added to your bill.
For our desserts please see the dessert menu.